

FONTANA FORNI

FONTANA[®]
FORNI
MADE IN ITALY





FONTANA
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Marinara

When the Fontana family produced the first-ever indirect combustion, metal, wood-fired oven in Italy during 1978, it was a true first. There was nothing else like it available. Today Fontana Forni is widely recognized as a leading manufacturer in portable metal ovens. We now offer a wide range of ovens for commercial and residential use. Fontana ovens are still 100% made in Italy by master craftsmen with painstaking attention to detail. Simply put, these are the highest quality, most durable ovens on the market.



Margherita

Oven

Margherita
Mangiafuoco
Marinara

Interior Dimension

W 24", D 24", H 14"
W 32", D 24", H 14"
W 32", D 32", H 16"



Mangiafuoco

Exterior Dimension

W 31", D 34", H 77"
W 39", D 34", H 77"
W 39", D 42", H 77"



Marinara

- Made with 2.5 mm 304 & 441 Stainless Steel.
- Easy Setup! Go from Delivery to Delicious in Minutes.
- 12cm Natural Rock-Spun Insulation.
- Consumes 5x Less Wood than Traditional Brick Ovens.
- Heats Up in 30 minutes.
- Cook Directly on the Stone for Old-World Results.



Margherita Gas

Oven

Margherita Gas
Mangiafuoco Gas

Interior Dimension

W 24", D 24", H 14"
W 32", D 24", H 14"



Mangiafuoco Gas

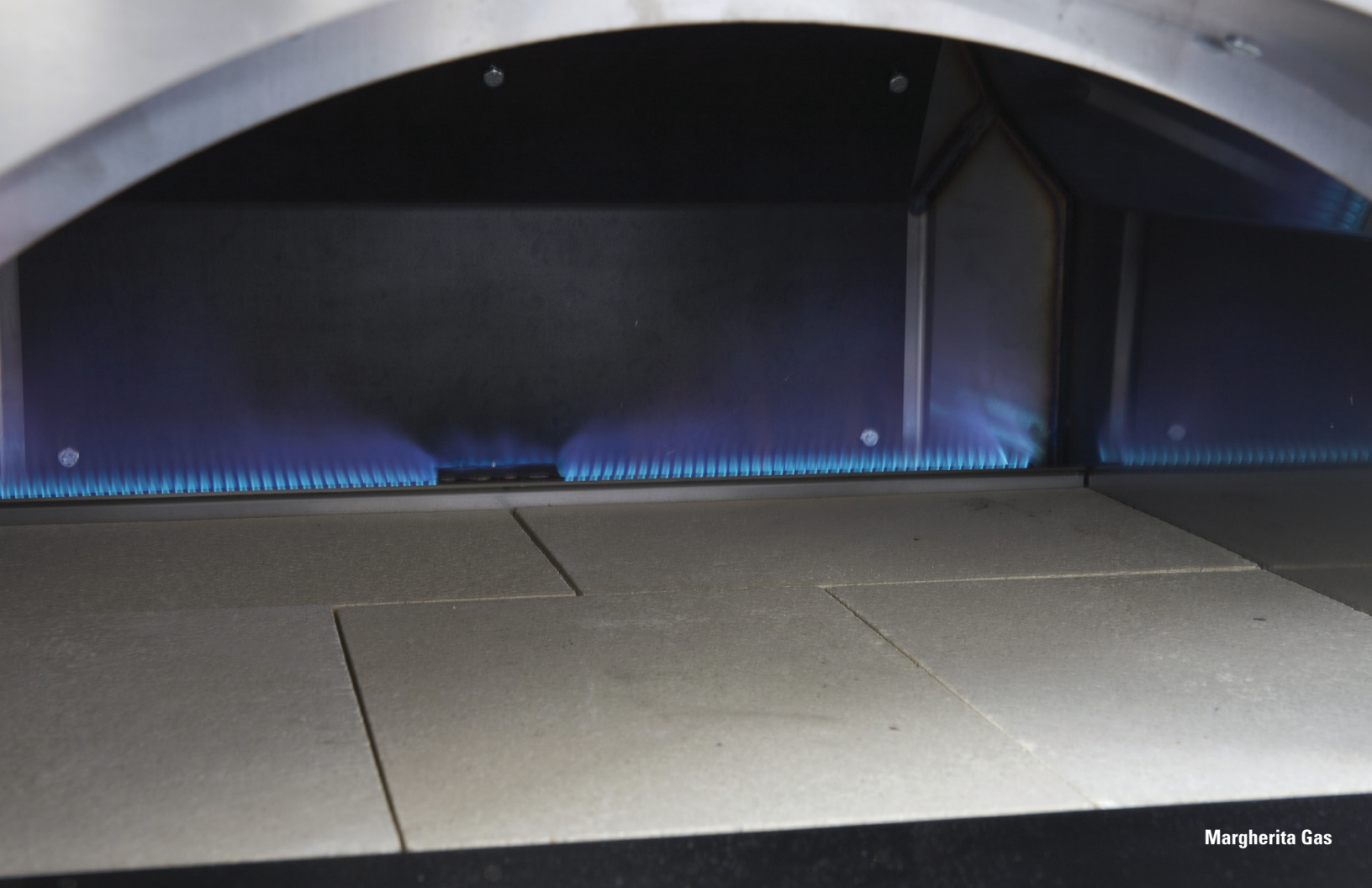
Exterior Dimension

W 31", D 34", H 77"
W 39", D 34", H 77"

Like their wood-burning counterparts, the Margherita Gas and Mangiafuoco Gas pizza ovens were designed from the ground up to cook perfect, Neapolitan-style pizza while offering the convenience of gas. These gas units can be fueled using propane or natural gas (with a conversion kit). Both ovens are Intertek-ETL certified in the United States and Canada. And because they bear the Fontana name, you can feel confident that these ovens will be easy to set up, easy to maintain, and will perform flawlessly for years.



- Made with 2.5 mm 304 & 441 Stainless Steel.
- Easy Setup! Go from Delivery to Delicious in Minutes.
- 12cm Natural Rock-Spun Insulation.
- Runs on Propane or Natural Gas (with a Conversion Kit).
- Heats Up in 30 Minutes.
- Cook Directly on the Stone for Old-World Results.





Marinara



Vulcano

Oven

Vulcano
Prometeo

Interior Dimension

W 40", D 28", H 16"
W 47", D 35", H 16"



Prometeo

Exterior Dimension

W 49", D 40", H 90"
W 56", D 48", H 114"

Fontana Forni is proud to announce two new models for commercial use. These are the perfect pre-built solution for restaurants that are looking to offer a true wood-fired pizza experience to their customers. Either oven makes a great cost effective alternative to more expensive built-in ceramic ovens for a restaurant or catering application.

The Vulcano and Prometeo each utilize solid-weld construction using 310 S Stainless Steel, the type of stainless usually reserved for forging and smelting applications. 310 S Stainless Steel provides solid corrosion resistance, excellent resistance to oxidation, and superior strength in temperatures up to 2,100°F. With these models, you can cook with confidence knowing that the oven will perform under the rigors of daily restaurant use for many years to come.

Both models are available with or without the cart for standalone or countertop operation.

- Made with 2.5 mm 310 S Stainless Steel.
- Easy Setup! Go from Delivery to Delicious in Minutes.
- 12cm Natural Rock-Spun Insulation.
- Can Be Relocated Unlike a Built-In Ceramic Oven.
- Heats Up in 45 Minutes.
- Cook Directly on the Stone for Old-World Results.



Why Choose Fontana Forni?

OUR EXPERIENCE

The Fontana family designed and produced the first-ever indirect combustion wood-fired oven. Now 40 years later, Fontana ovens are still 100% made in Italy by master craftsmen producing the highest quality ovens on the market.

STELLAR MATERIALS

From day one, Fontana ovens have been built to exacting standards using: 2.5mm of high performance stainless steel, 12cm of all-natural rock-spun insulation materials and corrosion-resistant, powder-coated metal. Many other brands use lighter, cheaper materials, lower-grade steel, and synthetic insulation, affecting heat retention and durability.

BUILT TO LAST

Fontana Forni uses all continuous solid-weld construction—never spot welding and screws like you’ll find in many other ovens, which will peel, split, or break under the pressures of these ovens’ high heat. That’s why, we are proud to say, many of the original Fontana wood-fired ovens are still in use even today.

INNOVATIVE DESIGN

Fontana ovens use a traditional vault shape (vaulted from front-to-back, as well as from side-to-side), proprietary exhaust system, three-surface refraction, and innovative “total-fire” structure to produce uniform heat distribution.

QUICK HEAT UP TIME

Fontana ovens are unique in their ability to achieve brick-oven temperatures in a short amount of time. Our single-chambered ovens heat up in as little as 30 minutes (45 minutes for our dual-chambered ovens), compared to the two-to-three-hour heat-up time required for traditional brick ovens.

PORTABILITY

A permanent brick oven in your backyard is great, but they can be very expensive to build and can’t be relocated if your family moves into a new home. A portable oven from Fontana offers the same great cooking experience of a built-in brick oven, but it can easily be moved to your new desired location.



Total Deluxe Accessory Kit



Gas Fired Oven Accessory Kit



Wood Fired Oven Accessory Kit

Accessories

At Fontana Forni, we offer a robust line of accessories for making pizza, bread, and other recipes. We also offer cutlery and implements for cleaning, care, and maintenance. We strongly urge our customers to consider an accessory kit to go with their oven.

The Total Deluxe Accessory Kit includes: the brass-bristled brush, turning peel, pizza peel, ash shovel, infrared thermometer, 5 piece dough tray set, dough cutter, scraper, and pizza wheel.

The Gas Fired Oven Accessory Kit includes: the brass-bristled brush, turning peel, pizza peel, and infrared thermometer.

The Wood Fired Oven Accessory Kit includes: the brass-bristled brush, turning peel, pizza peel, infrared thermometer, and ash shovel.

For more info. please visit fontanaforniusa.com





Gusto



Rosso

This is the original portable wood-burning oven design, introduced in 1978 and still in use across Italy by families who love to gather outdoors for deliciously prepared meals. Today, it remains one of our best-selling ovens because it combines beautiful Italian design with versatility and functionality. Use it to prepare brick-oven pizza, bread, roasts, chicken, vegetables, and more! Choose from the stainless steel (Gusto) or red (Rosso) finished roof to complement your existing outdoor decor.

- Heavy-Duty 2.5 mm 304 & 441 Stainless Steel.
- Cast-Iron Doors.
- 12cm Natural Rock-Spun Insulation.
- Uses 5x Less Wood than Traditional Brick Ovens.
- Heats up in 45 Minutes.
- Includes: Three Racks, Interior Light, Convection Fan, Pans, Fire Poker, & Built-In Pizza Stone.

Oven

Gusto 100x65 & Rosso 100x65
 Gusto 80x65 & Rosso 80x65
 Gusto 80x54 & Rosso 80x54
 Gusto 80 & Rosso 80
 Gusto 57 & Rosso 57

Interior Dimension

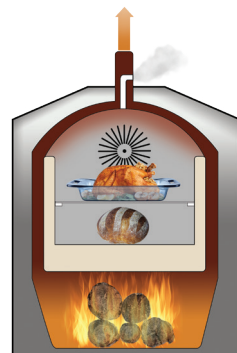
W 24", D 36", H 18"
 W 24", D 30", H 18"
 W 20", D 30", H 18"
 W 16", D 30", H 16"
 W 16", D 22", H 16"

Exterior Dimension

W 51", D 56", H 64"
 W 51", D 47", H 64"
 W 47", D 47", H 64"
 W 40", D 47", H 63"
 W 40", D 40", H 63"

Footprint

W 37", D 46"
 W 37", D 37"
 W 33", D 37"
 W 30", D 37"
 W 30", D 29"



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FORNI

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